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Cartuxa

FUNDAÇÃO EUGÉNIO DE ALMEIDA

DOC Alentejo - Évora

Red 2022

The Cartuxa name is inspired by the Carthusian Monks who, since 1598, have lived a solitary life of prayer in the Carthusian Monastery, property of the Eugénio de Almeida Foundation, and where, in the silence of its cellars, the wines are aged. With a strong personality with a rigorous selection of the finest grapes, Cartuxa wines have a bold expression and lively personality. Produced for the first time in 1986, they are wines of tradition and quality, classics of the Alentejo region.

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Varieties: Alicante Bouschet (35%), Trincadeira (35%), Aragonez (30%)
Type of Soil: Granitic and Shist
Analytical Data: Alcohol (%) 14.0; Total Acidity (g/l) 5.0; pH 3.80; Total Sugar (g/l) 0.5
Vines: Over 30 years old

Harvest: The year 2022 was one of the hottest and driest ever recorded across Western Europe. In Portugal, drought marked the first nine months, with 80% of the country under severe drought between May and August. This was followed by a sharp contrast — an episode of heavy rain right in the middle of the harvest, posing challenges rarely seen in viticulture. During the vines' dormant period, winter was balanced but with low rainfall. The mild spring temperatures led to an early budbreak and rapid vineyard growth. Summer was extreme, marked by a lack of water and several heatwaves in August. These conditions affected the vines, producing smaller berries and uneven ripening — a year that demanded great attention, patience, and courage in the vineyard. By the end of the harvest, however, the outlook had changed. After the September rains, ripening progressed in a more balanced and qualitative way. The classic Alentejo grape varieties showed their adaptability and resilience, revealing beautifully expressive aromas.

Winemaking: 100% manual harvest with cooling of the grapes after collection. Automatic selection of the best quality grapes followed by a pre-fermentation cold maceration for 5 days in order to increase the complecity and structure of the wine. Femerntation of the grapes separated by variety in stainless steel tanks and french oak vats at controlled temperatures. All winemaking processes took place with the use of gravity as a way to ensure maximum quality. All fermentation was carried out with natural yeast (without the addition of selected yeast) in order to preserve the authenticity of the wine and expression of the *terroir* of the vines of the Eugénio de Almeida Foundation.

Ageing: 12 months in barrels and french oak vats followed by 24 months in the bottle, ageing in the cellasr of the Catuxa Monastery.

Reccomended Consumption Range: 2025 to 2035

Serving Temperature: 16ºC to 18ºC

Tasting Notes: Garnet in color with medium intensity. The aroma is complex, intense, and mature, revealing notes of red fruit, plum, and wild berry compote, intertwined with hints of scrubland, rockrose, pine, and earth, lending a distinctly vegetal character. The oak is extremely subtle and elegant.
On the palate, it is full-bodied yet fresh, with a balanced but firm structure, well-defined tannins, and excellent acidity. The finish is long and intense in fruit, showing remarkable character and expressiveness.

Winemakers:
Pedro Baptista | Duarte Lopes